Amendments to the Claims

1. to 12. Canceled

13. (New) A device for making pasta from pasta making ingredients, comprising:

a container capable of housing pasta making ingredients;

a housing containing a driven auger screw which conveys pasta making ingredients out from the container when the auger screw is driven; and

a thrust bearing, the thrust bearing having a first plate and a second plate, the first and the second plates accepting thrust loads from the auger screw when the auger screw is driven, the first plate rotating with the auger screw when the auger screw is driven and the second plate not rotating with the auger screw when the auger screw is driven.

14. (New) The device as claimed in claim 13 wherein the first plate and the second plate are in contact with pasta making ingredients during operation of the device.

15. (New) The device as claimed in claim 14 wherein the first plate and the second plate are free of liquid lubricants during operation of the device.

16. (New) The device as claimed in claim 13 wherein the first plate and the second plate are free of liquid lubricants during operation of the device.

17. (New) The device as claimed in claim 13 wherein the first plate has depressions and wherein the second plate has depressions.

18. (New) The device as claimed in claim 17 wherein the depressions in the first plate are concentric.

19. (New) The device as claimed in claim 17 wherein the depressions in the first plate and in the second plate are concentric.

20. (New) The device as claimed in claim 13 wherein the first plate and the second plate are made from metal.

21. (New) The device as claimed in claim 13 wherein the first plate and the second plate are made from plastic.

22. (New) The device as claimed in claim 13 wherein the first plate is made from metal and the second plate is made from plastic.

23. (New) The device as claimed in claim 13 wherein the first plate is made from plastic and the second plate is made from metal.

24. (New) The device as claimed in claim 13 wherein the auger screw is driven by an electric motor.

25. (New) The device as claimed in claim 13 wherein the thrust bearing is disposed within the housing.

26. (New) The device as claimed in claim 13 wherein the thrust bearing is located at one end of the auger screw and the opposite end of the auger screw is contacted by an extrusion die.

27. (New) The device as claimed in claim 13 wherein the pasta making ingredients include flour that is in contact with the first plate and the second plate when the device is in operation.

28. (New) The device as claimed in claim 13 wherein the pasta making ingredients include water that is in contact with the first plate and the second plate when the device is in operation.

29. (New) The device as claimed in claim 13 wherein the pasta making ingredients include eggs that is in contact with the first plate and the second plate when the device is in operation.

30. (New) The device as claimed in claim 13 wherein the pasta making ingredients include vegetable oil that is in contact with the first plate and the second plate when the device is in operation.

31. (New) The device as claimed in claim 13 wherein the housing is essentially can shaped and the thrust bearing is disposed in the bottom of the can.

32. (New) The device as claimed in claim 31 wherein the can shaped housing protrudes into the container.

33. (New) The device as claimed in claim 32 wherein the can shaped housing is capped by an extrusion die.

34. (New) A farinaceous food product extrusion device, comprising:

a container for containing the farinaceous food product;

an essentially cylindrical screw housing;

an auger screw disposed within the housing, the housing extending into the container;

a thrust bearing, the thrust bearing having a first plate and a second plate, the first and the second plates accepting thrust loads from the auger screw when the auger screw is driven, the first plate rotating with the auger screw when the auger screw is driven and the second plate not rotating with the auger screw when the auger screw is driven; and

means for rotating the auger screw.

35. (New) The device as claimed in claim 34 wherein the first plate and the second plate are in contact with farinaceous ingredients during operation of the device.

36. (New) The device as claimed in claim 35 wherein the first plate and the second plate are free of liquid lubricants during operation of the device.

37. (New) The device as claimed in claim 34 wherein the first plate and the second plate are free of liquid lubricants during operation of the device.

38. (New) The device as claimed in claim 34 wherein the first plate has depressions and wherein the second plate has depressions.

39. (New) The device as claimed in claim 38 wherein the depressions in the first plate are concentric.

40. (New) The device as claimed in claim 38 wherein the depressions in the first plate and in the second plate are concentric.

41. (New) The device as claimed in claim 34 wherein the first plate and the second plate are made from metal.

42. (New) The device as claimed in claim 34 wherein the first plate and the second plate are made from plastic.

43. (New) The device as claimed in claim 34 wherein the first plate is made from metal and the second plate is made from plastic.

44. (New) The device as claimed in claim 34 wherein the first plate is made from plastic and the second plate is made from metal.

45. (New) The device as claimed in claim 34 wherein the auger screw is rotated by an electric motor.

46. (New) The device as claimed in claim 34 wherein the thrust bearing is disposed within the housing.

47. (New) The device as claimed in claim 34 wherein the thrust bearing is located at one end of the auger screw and the opposite end of the auger screw is contacted by an extrusion die.

48. (New) The device as claimed in claim 34 wherein the pasta making ingredients include flour that is in contact with the first plate and the second plate when the device is in operation.

49. (New) The device as claimed in claim 34 wherein the pasta making ingredients include water that is in contact with the first plate and the second plate when the device is in operation.

50. (New) The device as claimed in claim 34 wherein the pasta making ingredients include eggs that is in contact with the first plate and the second plate when the device is in operation.

51. (New) The device as claimed in claim 34 wherein the pasta making ingredients include vegetable oil that is in contact with the first plate and the second plate when the device is in operation.

52. (New) The device as claimed in claim 34 wherein the housing is essentially can shaped and the thrust bearing is disposed in the bottom of the can.

53. (New) The device as claimed in claim 52 wherein the can shaped housing protrudes into the container.

54. (New) The device as claimed in claim 53 wherein the can shaped housing is capped by an extrusion die.

55. (New) A simplified method for liquefying raw egg yokes comprising the steps of: adding the yoke of a raw egg to a container having an interior protruding rod;
and

agitating said container causing said yoke to be broken by the end of said rod, thereby causing said yoke to be liquefied.

56. (New) The method of claim 55 further comprising the step of adding liquid or semi-liquid to said container prior to agitating.

57. (New) A device to simplify the use of a home pasta maker comprising:

a pasta ingredient measuring chamber including a boundary wall;

said boundary wall marked to indicate the volume of contained pasta making ingredients; and

a rod projecting from an interior surface of said chamber;

said chamber hand agitated while containing raw egg yoke pasta making ingredient and due to such hand agitation, the end of said rod rupturing said yoke,

whereby pasta maker use is simplified by a single device being used to both measure and homogenize pasta making ingredients including raw egg yokes.

58. (New) The device of claim 57 further including said chamber having an interior floor and said rod projecting from said floor.

59. (New) A device to simplify the use of a home pasta maker comprising a pasta ingredient measuring chamber including a boundary wall, said boundary wall marked to indicate the volume of contained pasta making ingredients, a home pasta maker having a mixing enclosure including a covering lid penetrated by an orifice, said chamber accepting pasta making ingredients when not linked to said pasta maker, and said chamber transiently abutting said lid and simultaneously passing pasta making ingredients from said chamber into said enclosure through said orifice, whereby pasta maker use is simplified by a single device being used to both measure pasta making

ingredients and then pass them directly into the pasta maker mixing enclosure without removing the mixing enclosure's lid.

60. (New) A device for more conveniently adding pasta making ingredients to a batch process home pasta maker comprising a batch process home pasta maker having a mixing enclosure containing a powered rotary mixing element with a generally horizontal axis and including a hand removable covering lid penetrated by an orifice, powder pasta making ingredients added through said orifice while said lid is covering said enclosure, whereby convenience is increased by powder pasta making ingredients being easily added to said mixing enclosure without the need to remove its lid.

61. (New) The device of claim 60 further including said pasta maker mixing pasta ingredients within said enclosure simultaneously with adding powder pasta making ingredients through said orifice, whereby additional convenience is obtained through the ability to make the mixed pasta making ingredients dryer through the addition of powder ingredients without removing the lid and without interrupting ingredient mixing, and also by the ability to add more pasta making ingredients to the enclosure to make more pasta without removing the lid or interrupting mixing.

62. (New) A device for more conveniently mixing pasta making ingredients in a home pasta maker comprising a home pasta maker having a mixing enclosure containing a powered rotary mixing element with a generally horizontal axis and said enclosure including at least one boundary wall penetrated by an orifice, said orifice preventing the introduction of human fingers into said enclosure, said orifice permitting powder pasta making ingredients to be added through it into said enclosure while pasta making ingredients are being mixed within said enclosure, whereby more convenience is obtained through the ability to make the mixed pasta making ingredients within the enclosure dryer through the addition of powder ingredients while pasta making ingredients are being mixed, and also by the ability to add more pasta making ingredients to the enclosure to make more pasta without interrupting mixing.